

## Blue Moon Classic Fajitas

**1 green bell pepper**  
**1 red bell pepper**  
**1 yellow onion**  
**1.5 lbs boneless skinless chicken breasts or tenderloins**  
**3 Tbs jarred fajita seasoning**  
**1 can Mexican stewed tomatoes, drained**  
**1 lime**  
**Cooking oil**  
**Flour tortillas**

Coarsely chop peppers and onions into long strips, coat chicken breasts with fajita seasoning.

Heat oil in the cooking disk over medium-high heat. Add the peppers and onions and sauté 5-10 minutes or until desired doneness. Remove from heat, cover, and keep warm.

Add a little more oil if needed and add seasoned chicken to the cooking disk. Cook over medium heat 3 minutes before turning to let the chicken breasts get a little crispy on the edges and to prevent them from tearing. After 3 minutes, turn and toss chicken on the disk until cooked through. When chicken is almost cooked through, cut chicken into serving sized strips with a knife. Move chicken to the outer edges of the disk, and add stewed tomatoes to the disk. Sauté tomatoes 1 minute, and then add vegetables back to the disk to heat through. Squeeze lime juice over the whole dish, and toss vegetable, and meat together to serve. Lay flour tortillas over the fajita mixture on the disk to warm.

*Variations: We've tried many variations of these fajitas, and they've all been great. You can cut steak or venison into strips before cooking. You can add sliced, grilled flank or skirt steak to the fajita vegetables after cooking. We've used left over smoked pork loin cut into strips and reheated/ crisped up on the disk. We've pan fried seasoned fish fillets with the vegetables, and served with corn tortillas as fish tacos. We also love shrimp with any of the combination of the meats or alone! Mushrooms are great with the fajita vegetables, too.*